

The Melody

153

2 Courses for £29.50

3 Courses for £34.50

STARTERS

Traditional Lobster Salad served with Chiffonade Salad, Fresh Avocado Mari Rose Sauce & Smoked Paprika

Beef Tartar, Finely hand-crafted Aberdeen Beef Fillet coated with our Bull Sauce, Poached Egg, Black Caviar, Red Pepper Fluid Gel & Crudités

Creamy and Warm Truffle Potato Fondant served with Thyme Sand and Pickled Micro Vegetables (V)

MAIN COURSE

Free Range Bronze Turkey Roll Stuffed with a Pine Nut, Apricot and Sage Stuffing served with Roast Potatoes & Vegetables

Roasted Fillet of Hake served with Sautéed Wild Mushrooms, Glazed with Hazelnut Butter

Ceps and Wild Mushroom Risotto served with a Parmesan and Truffle Foam with Sautéed Mushrooms (V)

Lamb Shank served with Creamy Truffle Mash, Sautéed Wild Mushrooms & Rosemary Red Wine Jus

DESSERT

Dark Chocolate and Bitter Orange Fondant served with Rum Ice Cream

Traditional Christmas Pudding served with Brandy Ice Cream

Coconut Rice Pudding served with Honeycomb & Rhubarb Champagne

(V) Suitable for vegetarians. If you have any dietary requirements or are concerned about food allergies, e. g. nuts, you are invited to ask one of our team members for assistance when selecting menu items

Please note a discretionary 12.5% service charge will be added to all bills. This is fully distributed to all staff